

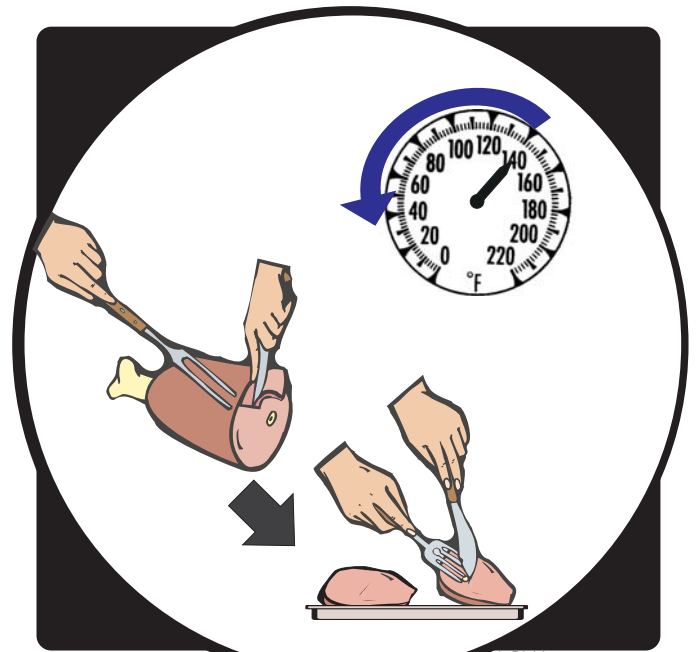
Cooling Method: Size Reduction

Benton-Franklin Health District Food Service Fact Sheets

It is important to cool food through the Danger Zone as fast as possible to keep bacteria from growing.

A large whole food like turkey or ham may be cut into slices to be cooled.

This method may not be used for meat that is ground or restructured such as meatloaf or gyro meat.



Benton-Franklin Health District, Environmental Health Division

Here are the steps for the size reduction method:

1. Cut the cooked meat into pieces no more than 4 inches thick. Be sure to wear gloves if you handle the food.
2. Spread the slices out on a tray so they are not touching each other.
3. Put the pans in the refrigerator on the top shelf where nothing can drip into them.
4. Let air move around the pans – do not stack or cover the pans.
5. Cover the pans after the food is 41°F or colder.